

PRE-EVENT SELF INSPECTION LIST For Temporary Food Establishments

Prior to your event, review this checklist. Make corrections to your operation set-up as needed prior beginning food preparation and prior to the health department inspection.

PERSONNEL:

- An informed Person-in-Charge is present during all times of operation
- Workers wash hands upon entering booth
- Workers have hair restraints/hats, clean clothes, short clean nails
- Workers do not touch ready-to-eat food with bare hands
- Workers may not work if they have any symptoms of illness; especially diarrhea or vomiting within past 24 hours or symptoms of sore throat with fever, coughing or sneezing.

FOOD: Keep Your Menu Simple.

- No home-prepared foods can be used/sold from a licensed booth
- All meats/poultry/fish/prepared foods must come from an approved source
- Raw animal products must be stored separately from ready-to-eat foods
- All preparation must be done on site or at a licensed kitchen
- Check temperatures of cold foods when they arrive; must be at 41° F. or below.
- Ice from an approved source, store, and protected from contamination/hand contact
- Do not cook foods in advance (cook, cool, reheat) unless prior approval from health department.

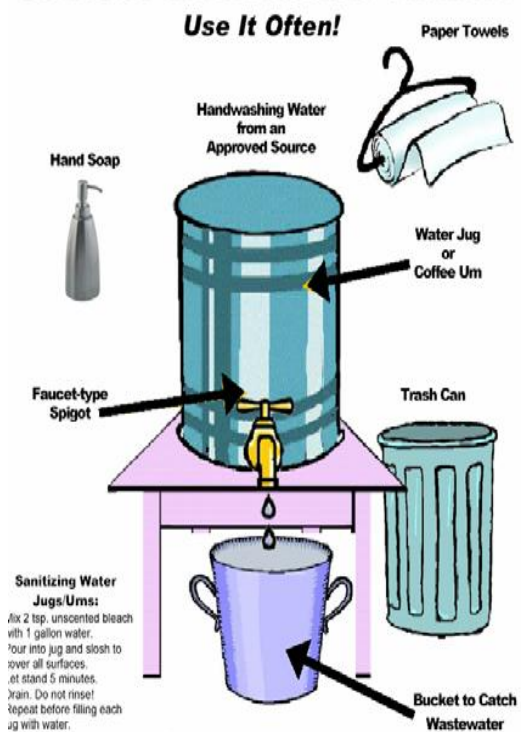
EQUIPMENT AND SUPPLIES:

- Food thermometer: range of 0°- 220°F. (check cold/hot storage, cooking temps)
- All utensils and food contact surfaces shall be sanitized prior to use.
- Extra utensils including tongs, spatulas, spoons
- Dishwashing: 3 sinks or 3 portable basins to wash, rinse, sanitize, and then air dry before use and at least every 4 hours
- Wiping cloth bucket with bleach sanitizing solution
- Test strips to test sanitizing concentrations (50-100 ppm)
- Plastic/vinyl disposable gloves for food contact
- Garbage containers (1 in booth and 1 outside booth)

FACILITY:

- Booth has overhead protection and acceptable floor (concrete, asphalt, grass).
- Off ground/floor storage of food/utensils/dishes/paper products
- Cold storage at 41°F. or below (minimum clean coolers with ice). Separate coolers for raw meats.
- Hot storage at 135°F or above (grill, oven, steam table, electric roasters)
- Hand washing sink or outdoor hand washing station: a dispensing container of hot water, hand soap, catch bucket, disposable paper towels
- Safe water supply from a regulated source. Adequate supply of water (at least 5 – 10 gallons if transported). Private wells must be tested for bacteria prior to event.
- Adequate enclosure to protect from insects. Extensive food preparation must be done inside or in a screened tent. Only cooking may be done outside.
- Proper wastewater disposal (not on ground surface)
- Restrooms/porta-potties located not within 50 feet but at least within 500 feet from booth

OUTDOOR HANDWASHING STATION



OPERATION OF A TEMPORARY FOOD ESTABLISHMENT

HAND WASHING:

When to Wash: Food employees must wash their hands and exposed portions of the arms after touching bare human body parts, using the toilet room, handling animals, coughing/sneezing, using a handkerchief, using tobacco, eating/drinking, handling soiled equipment/utensils, as often as necessary to prevent cross-contamination, when switching between raw and ready-to-eat food, handling money, changing gloves, and after engaging in other activities that contaminate the hands.

How to Wash: Food employees shall clean their hands and exposed portions of the arms at a hand wash sink by vigorously rubbing together the surfaces of the lathered hands and arms and thoroughly rinsing with clean hot water. Employees shall pay particular attention to the areas underneath the fingernails and between the fingers. To avoid recontaminating hands, food employees may use disposable paper towels or similar barriers when touching surfaces such as faucet handles.

BARE HAND CONTACT: Food employees may not have contact with exposed ready-to-eat food with their bare hands. Suitable utensils, such as deli paper, spatulas, tongs, dispensing equipment, or gloves shall be used.

WAREWASHING AND SANITIZING: A three-compartment sink or three portable basins must be utilized to WASH, RINSE, AND SANITIZE equipment and utensils coming into contact with food. In-use equipment, counter, and utensils must be cleaned and sanitized before use and at least every four hours. An approved test kit to measure sanitizer concentrations must be available and used. Chlorine solution = 50 ppm; Iodine solution = 12.5 to 25 ppm; or Quaternary ammonium compound = 200 ppm.

THAWING: Food shall be thawed either under refrigeration maintain the food temperature at 41° F or less; completely submerged under running water having a temperature of 70° F or below; or as part of a cooking process. Thawing at room temperature is not approved.

CROSS-CONTAMINATION: Raw meats, unwashed vegetables, and eggs must be kept separate from and below other foods! Separate preparation area, coolers, cutting boards, knives, and utensils shall be used for raw animal products.

COOKING TEMPERATURES: To significantly reduce bacteria, raw food must be cooked to safe internal temperatures. Use a metal stem thermometer to make sure food reaches these temperatures:

- Poultry and Stuffed Products such as bratwursts or sausage: 165°F
- Hamburger, pooled shell eggs for hot holding: 155°F
- Pork, beef, fish, raw shell eggs: 145°F
- Hot Dogs: 135°F

HOLDING TEMPERATURES: Potentially hazardous food must be kept either **HOT** or **COLD**. A thermometer must be used to monitor holding temperatures.

COLD food must be held at **41°F** or below. **HOT** food must be held at **135°F** or above.

COOLING: Advance cooking and cooling may NOT be done unless procedures are reviewed and approved in advance by the health department. Cooked potentially hazardous food shall be cooled from 135° F to 70° F within two hours or less; and from 70° F to 41° F within four hours or less.

REHEATING FOR HOT HOLDING: Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds within two hours.

If you have any questions, please email ndow@bldhd.org or call 231-256-0216.